

Te Kura Maori O Nga Tapuwae



Students :

Te Awa Stirling Anahera Te Maari

Trent Te Ruki Marara Glamuzina

Teacher - Mrs. D'Cunha

Mentor - Kimberly Chew

CRUNCH BRUNCH

ISSUE : The present generation kids skip breakfast most of the time as they find breakfast unappealing and are too lazy or they are doing out other 'Important' stuff. They go to school complaining that they are hungry, restless, and can't be bothered to learn

AIM : To put together a cereal in the form of clusters that can be appealing to younger kids and make them want to eat. Combine delicious and healthy ingredients into one 'SPECTACULAR BRUNCH' that will last a kid until lunch time

METHOD :-

Online research

Visits to supermarkets to investigate current breakfast cereal products

Conducting surveys

Conducting trials

Product analysis to compare attributes and consumer acceptability

Sensory testing to determine the taste, texture, crunchiness, flavour

Final production of the product and packaging design

DESIRABLE PRODUCT ATTRIBUTES :

Shelf life of six months

Affordable & healthy

Rich source of proteins & vitamins

Reduce sugar & low fat

See through packaging

High health star rating



The team with their mentor

Nutrition Information		
Servings per package:	1.00	
Serving size:	181.00 g	
	Average Quantity per Serving	Average Quantity per 100 g
Energy	2290 kJ	1260 kJ
Protein	13.2 g	7.3 g
Fat, total	38.3 g	21.1 g
- saturated	12.7 g	7.0 g
Carbohydrate	95.4 g	52.7 g
- sugars	30.7 g	17.0 g
Sodium	32 mg	18 mg



PROBLEMS ENCOUNTERED :-

Getting the right binding agent

Sourcing certain ingredients

Shelf life

Right organic packaging

Maintaining the protein & sugar

content

FINAL PRODUCT :-

Crunchy & nutty texture

Chocolate flavoured

Less sodium & sugar

Moist & chewy

Acknowledgements :-



Renee King



Jessie McKenzie



Glenn Irwin (sponsor)

Hubbards